

STORY INN

ARRIVAL

SWEET CORNBREAD W/ SALTED MAPLE PECAN BUTTER

AMUSE-BOUCHE

JUMBO COCKTAIL SHRIMP W/ HAND-GROUND SPICY HORSERADISH

FIRST COURSE

GARDEN GREENS, BEEMSTER XO, MARCONA ALMOND, PICKLED ONION, GRAPE TOMATOES, SALTED STRAWBERRIES
W/ HOUSE VINAIGRETTE

SECOND COURSE

CHOICE OF

SMOKED WAGYU TRI-TIP OF USDA PRIME GRADE W/ JUS

OR

SEARED MAHI MAHI W/ UMAMI DRIZZLE

OR

*8OZ RIBEYE STEAK OF USDA PRIME GRADE W/ JUS

OR

CREAMY GARLIC CHICKEN THIGHS W/ GARDEN HERBS

OR

BOURSIN STUFFED TOMATO W/ GARLIC SPINACH, TOASTED PUMPKIN SEEDS & CELERY ROOT PUREE

ALL SERVED WITH BROWN BUTTER RICE & GARDEN VEGETABLES

ADDITIONAL ENTREE PROTEIN SELECTION 40

THIRD COURSE

BROWN SUGAR & ALMOND TART W/ SPICED BABY PEAR

DUE TO THE SEASONAL NATURE OF OUR INGREDIENTS OUR MENU MAY CHANGE AT ANY TIME WITHOUT NOTICE

EXECUTIVE CHEF // DOUGLAS TALLEY
SOUS CHEF // NATOSHA GAY

MASTER GARDENER // JACKIE WILKERSON
VILLAGE MAYOR // PETE WILKERSON

***ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, DAIRY, NUTS, SESAME AND SHELLFISH**